



SUMMER 2020

SCOTTSDALE MENU

THE QUARTER

SALADS

CHEF CRAFTED

BEETNIK •

mixt greens, arugula, roasted golden beets, avocado, goat cheese, toasted walnuts, dried cranberries, shaved fennel, savory herbs, balsamic vinaigrette **8.95**

FALAF (v)

mixt greens, house-baked falafel crumbles, roasted cauliflower, avocado, grapes, cucumbers, chickpeas, fresh herbs, lemon tahini vinaigrette **8.95**

BE WELL (v)

mixt greens, avocado, chickpeas, quinoa, lentils, carrots, edamame, cucumbers, scallions, fresh herbs, cilantro jalapeño vinaigrette **8.95**

NAMASTE (v)

mixt greens, cabbage, **marinated organic tofu**, avocado, candied cashews, jicama, mango, red bell peppers, carrots, tamarind vinaigrette **9.95**

ORCHARD

kale, mixt greens, **grilled chicken**, **applewood smoked bacon**, apples, sharp cheddar, avocado, toasted almonds, savory herbs, balsamic vinaigrette **11.95**

COWBOY

romaine hearts, **grilled chicken**, roasted red peppers, black beans, sharp cheddar, scallions, point Reyes blue cheese dressing with a chipotle honey drizzle **9.95**

MIXT COBB

butter lettuce, **grilled chicken**, **applewood smoked bacon**, blue cheese, avocado, cherry tomatoes, egg, savory herbs, champagne vinaigrette **10.95**

MIXT CAESAR (g)

romaine hearts, shaved parmesan, avocado, seasonal radishes, garlic herb croutons, savory herbs, caesar dressing **8.95** with **grilled chicken** **9.95**

BACHELOR (g)

mixt greens, arugula, **grilled flat iron steak***, blue cheese, herb roasted potatoes, cherry tomatoes, savory herbs, balsamic vinaigrette, topped with caramelized onions and breadcrumbs **12.95**

SUMMER

ELOTE ☺

butter lettuce, cabbage, **grilled chicken**, grilled corn, heirloom tomatoes, cotija cheese, avocado, pumpkin seeds, jicama, scallions, tajin, lime crema dressing **11.95**

GREEKISH ☺ •

romaine, kale, grilled eggplant, feta, cherry tomatoes, pickled onions, roasted red peppers, verjus-herb vinaigrette **8.95**

CAPRI ☺ •

mixt greens, arugula, **burrata**, heirloom tomatoes, pickled green strawberries, spiced pumpkin seeds, basil salt, burnt honey vinaigrette **10.95**

seasonal ☺

vegetarian ●

vegan (v)

contains gluten (g)

one specialty substitution per salad

MARKET PLATES

CHEF CRAFTED

CALI ☺ •

tamari grilled tofu skewers, grilled summer corn, sesame rainbow quinoa, miso aioli **10.95**

RIVER ☺

roasted sustainable steelhead, grilled summer corn, parmesan cauliflower mash, chimichurri **12.95**

PICNIC ☺ (g)

herb roasted chicken breast, grilled broccolini, mixt mac + cheese, carolina gold bbq **11.95**

DESIGN YOUR OWN

1 CHOOSE A MAIN

all-natural + responsibly sourced

herb roasted chicken breast **11.95**

roasted sustainable steelhead* **12.95**

tamari grilled tofu skewers (v) **10.95**

market trio (choice of 3 sides) • **9.95**

2 SELECT TWO SIDES

à la carte **3.95**

grilled broccoli (v)

lemon + chili flakes

grilled summer corn ☺ •

jalapeños + cotija cheese

mixt mac + cheese ☺ • (g)

parmesan cauliflower mash •
minced chives

sesame rainbow quinoa ☺ (v)
edamame

3 ADD SAUCE

made from scratch

carolina gold bbq ☺ •

chimichurri (v)

miso aioli (v)

SKIP THE LINE, ORDER ONLINE AT MIXT.COM

menu valid through 10/21/20

DESIGN YOUR OWN

SALAD OR BOWL 8.95

1 CHOOSE A MAIN

organic greens or grains

ORGANIC GREENS

mixt greens
kale
butter lettuce
baby spinach
arugula
romaine hearts

OR

ORGANIC GRAINS

purple barley + arugula (g)
purple barley + cabbage (g)
purple barley + kale (g)
quinoa + arugula
quinoa + cabbage
quinoa + kale

2 SELECT FIVE SPECIALTY INGREDIENTS

additional ingredients \$1 each

RAW VEGETABLES

cabbage
carrots
cucumbers
jicama
heirloom tomatoes 🍷
pickled red onions
radishes
red bell peppers
scallions
shaved fennel

COOKED VEGETABLES

caramelized onions
grilled summer corn 🍷
grilled eggplant 🍷
herb roasted potatoes
roasted cauliflower
roasted golden beets
roasted red peppers

FRUITS

apples
avocado
cherry tomatoes
dried cranberries
grapes
kalamata olives
mango
oranges
pickled green strawberries 🍷

LEGUMES

black beans
chickpeas
edamame
house-baked falafel crumbles
lentils

TOASTED NUTS + SEEDS

almonds
candied cashews
pumpkin seeds
spiced pumpkin seeds 🍷
walnuts

HERBS

basil salt 🍷
fresh mix (basil + mint)
savory mix (parsley, chives + tarragon)

GRAINS

breadcrumbs (g)
garlic herb croutons (g)
purple barley (g)
quinoa

CHEESE + EGG

blue cheese
cotija cheese
egg
feta
goat cheese
sharp cheddar
shaved parmesan

3 ADD PROTEIN

all-natural + responsibly sourced

applewood smoked bacon 2
burrata 🍷 • 2.5
marinated organic tofu (v) 3
grilled chicken 3
grilled flat iron steak* 6

4 DRESS IT UP

made from scratch, in-house, without genetically engineered ingredients

VINAIGRETTES

balsamic •
burnt honey 🍷 •
champagne (v)
cilantro jalapeño (v)
lemon herb (v)
lemon tahini (v)
tamarind (v)
verjus-herb 🍷 (v)

DRESSINGS

caesar (made with anchovies)
lime crema 🍷 •
point Reyes blue cheese •
sriracha ranch •

OIL + VINEGARS

balsamic vinegar (v)
extra virgin olive oil (v)
lemon juice (v)
sherry vinegar (v)

seasonal 🍷
vegetarian •
vegan (v)
contains gluten (g)

one specialty substitution per salad

BOWLS

one specialty substitution per bowl

ZESTY

quinoa + kale, **grilled chicken**, feta, oranges, avocado, cabbage, pickled red onions, fresh herbs, lemon herb vinaigrette **10.95**

PACIFICA

quinoa + cabbage, **grilled chicken**, mango, cotija cheese, toasted pumpkin seeds, cherry tomatoes, black beans, scallions, fresh herbs, cilantro jalapeño vinaigrette **9.95**

SANDWICHES

served with a side salad of mixt greens

TOFU BANH MIXT (v) (g)

marinated organic tofu, avocado, house-baked falafel crumbles, arugula, carrots, seasonal radishes, pickled red onions, spicy vegan aioli, on whole wheat levain **9.95**

ROOSTER (g)

grilled chicken, sliced apples, sharp cheddar, basil pesto, arugula, aioli, on a torpedo roll **9.95**

ROYALE (g)

grilled flat iron steak*, blue cheese, grilled red onions, balsamic reduction, arugula, aioli, on a torpedo roll **10.95**



**SKIP THE LINE
ORDER ONLINE**
DOWNLOAD THE
MIXT APP

DRINKS + TREATS

LEMONADE + KOMBUCHA + WATER

homemade lemonade 2.75
melon cucumber agua fresca 🍷 2.75
organic kombucha on tap 4.95
still or sparkling water 2.75
spindrift 2.50

ORGANIC ICED TEA

unsweetened organic black iced tea 2.75
unsweetened organic peach green iced tea
arnold palmer

WINE + BEER

check taps for latest local favorites!
craft beer 5.95
white 5.95
rosé 5.95
hard kombucha 6.95
cocktails 8.95

COOKIES (g) 2.95

SNACKS 2.45

kettle chips
hippeas

MIXT is a registered trademark of MG Restaurants, Inc. We are not responsible for lost or stolen items. MIXT prepares wheat, eggs, soybeans, milk, peanuts, tree nuts, and fish in-house and our operations involve shared cooking and preparation areas. The possibility exists for cross contact and we are unable to guarantee that any menu item is completely free of any allergen. *Consuming raw or undercooked meats, seafood, poultry, or eggs may increase your risk of foodborne illness. Please visit our website to learn more about the measures we are taking to keep our staff and customers safe during the CoVid-19 Pandemic. We appreciate you for reading through this teeny, tiny fine print! You're awesome! 🍷